

# **2011 WorldSkills Australia School/College Food & Beverage Competition FBS11/4 Judge's Instructions**

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This event is designed to assess the students' skills for specified tasks over the duration of the module and is designed to be conducted in conjunction with normal module assessment.

The time allowed for this assessment is 3hrs.

The suggested format is based on 15 students and can be modified at the local level to suit the facilities and number of participants.

The aim of the assessment / competition is to identify the most suitable candidates to go on to the regional round of competition.

## **SUGGESTED COMPETITION FORMAT**

### **TASK 1**

#### **Grooming and Uniform**

This task can be marked at the start of competition for all students and should be monitored and adjusted as necessary during the competition.

### **TASK 2**

#### **Assessed Concurrently**

Once competitors have completed task 1 they should then be divided into a minimum of two groups of 4-5 competitors, maximum of 4 groups depending on class size. These groups are then to rotate through the following tasks:

Task 2: Napkin Folding	5 minutes
Task 3: Table Cloth Laying and Changing	5 minutes
Task 4: Table Setup / Mise En Place	30 minutes

## **Safe Work Method Statement**

- Where a competitor is observed working in an unsafe manner, they should be stopped and told the correct practice and not allowed to continue until willing to follow the judge's instructions. Marks should be deducted accordingly.